

CLAIMS

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A2
1. Melting body for introducing organoleptically active additives to foods consisting of a transport-stable outer wall which dissolves in the food and releases the contents and which encloses a filling comprising these additives.

2. Melting body according to Claim 1, characterized in that the outer wall consists of hard fat which has a melting point in the range of the temperatures which hot foods customarily have.

3. Melting body according to claim 1, characterized in that the outer wall material has a melting point of 30-80°C, preferably 40-70°C.

4. Melting body according to claim 1, characterized in that it has a size corresponding to a diameter 1-5 cm, preferably 2-4 cm.

5. Melting body according to claim 1, characterized in that the filling is a seasoning.

6. Melting body according to claim 1, characterized in that the filling comprises a fat- or oil-based seasoning.

7. Melting body according to claim 1, characterized in that it consists of 40-90% by weight, preferably 65-85% by weight, of wall material and 10-60% by weight, preferably 15-35% by weight, of filling.

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8. Melting body according to claim 1, characterized in that it has the shape of a cube or a sphere.

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